

Island-Style Crab Cake Sliders

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Pillsbury Bake-Off 45th Contest 100 Winning Recipes

Servings: 12

Preparation Time: 30 minutes

Start to Finish Time: 1 hour 20 minutes

2 cans Pillsbury refrigerated crusty French loaf

1/3 cup red bell pepper, chopped

1/2 cup mango, chopped

1 tablespoon jalapeno chile pepper, seeded and chopped

1/2 cup reduced-fat mayonnaise

1 egg, beaten

1/2 teaspoon Worcestershire sauce

1 tablespoon (1 medium) green onion, sliced

1/2 teaspoon salt (if desired)

1/2 teaspoon McCormick cracked black pepper

1 1/2 cups Progresso panko bread crumbs

12 ounces fresh cooked lump crabmeat (1 1/3 cups) OR two cans (6.5 oz each) special white lump crabmeat, drained

1/4 cup unsalted OR salted butter, melted

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1 cup reduced-fat mayonnaise

2 cloves garlic

2 tablespoons fresh cilantro, finely chopped

2 teaspoons lime juice

Preheat the oven to 375 degrees.

Spray a cookie sheet with cooking spray.

Cut each loaf of bread dough crosswise into six pieces. Roll the dough into balls. Place on the cookie sheet.

Bake for 12 to 16 minutes or until golden brown. Cool the buns on a cooling rack.

Increase the oven temperature to 400 degrees.

In a food processor bowl, combine the red pepper, mango and jalapeno. Cover. Process with on-and-off pulses or until the mixture is finely chopped.

In a large bowl, combine the pepper mixture, 1/2 cup of the mayonnaise, egg, Worcestershire sauce, green onion, salt, pepper and 1/2 cup of the bread crumbs until well blended. Gently fold in the crabmeat until well blended. (Mixture will be moist.)

In a small bowl, stir together the remaining one cup of bread crumbs and melted butter until blended. Using 1/4 cup of the crab mixture per patty, shape into twelve (2-inch) patties. Sprinkle both sides of each patty with bread crumbs. Reshape each patty, if necessary. Place on the cookie sheet.

Bake for 20 to 25 minutes, turning once halfway through baking, or until the cakes are golden brown on both sides.

Meanwhile, in a food processor bowl, combine the aioli ingredients. Cover. Process until smooth.

Cut the buns in half horizontally. Spread the aioli on the cut sides of each bun. Place the bottoms of buns on the serving platter. Top each with a crab cake and top of the bun.

Per Serving (excluding unknown items): 93 Calories; 9g Fat (81.2% calories from fat); 1g Protein; 4g Carbohydrate; trace Dietary Fiber; 28mg Cholesterol; 150mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 0 Other Carbohydrates.